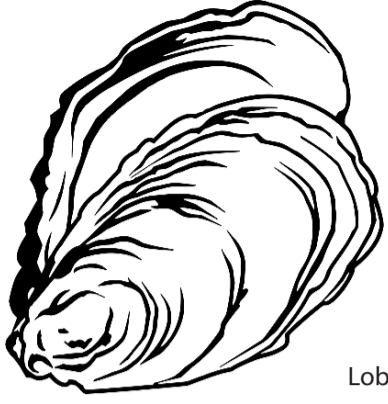


Lunch
Served until 5PM

EST. 1970

SKAGEN
· FISKERESTAURANT ·



SNACK PLATE
Smokey salted almonds,
prawn chips and olives
Kr. 95,-
Snack incl. cremant
Kr. 175,-

· Starters ·
Sharing food

Lobster dog

Lobster, fried onions and lobstermayo
Kr. 215,-

Juniper smoked Skagen salmon

Smoked cream cheese and lingonberries
Kr. 115,-

Lobster bisque

Fish, fennel and green oil
Kr. 135,-

Mushroom toast

Mushroom, thyme and garlic
on sourdough
Kr. 165,-

Oysters of the season

Sea buckthorn vinaigrette and pickled onions
3 pcs. Kr. 150,-
6 pcs. Kr. 290,-
9 pcs. Kr. 425,-

Tartare of Salmon from Skagen

Mustard, herbs and crisp
Kr. 145,-

Half Norwegian lobsters

Spicy sauce with ginger, garlic and chili
served with grilled lemon
6 pc. Kr. 215,-

Caviar - Gastro Unika Gold

Blinis, sour cream and red onions
10g. Kr. 265,-

Skagen prawns shell on

Herb mayo, grilled lemon and toasted bread
Kr. 165,-

1/2 lobster

Grilled lemon, aioli and salad
Kr. 475,-

Fried potatoes and aioli

Kr. 69,-
Vesterhavs cheese +10 kr.

· A taste of Skagen ·

Fried monkfish and Norwegian lobsters, juniper smoked Skagen salmon, Skagen Ham from Butcher Munch, Skagen prawns shell on, aioli and pesto

Kr. 275,-

· Skagen on sourdough ·

Marinated herring

Curry salad, egg and fried capers
Kr. 165,-

Crispy fried plaice filets

Remoulade, lingonberries and lemon
Kr. 185,-
Peeled prawns +45 kr.

Jespers' fish cakes

Onion compote and lingonberries
Kr. 175,-
Remoulade +10 kr.

Open sandwich with Skagen prawns

Herb mayo and lemon
Kr. 195,-

Juniper smoked salmon +45 kr.

Skagen Rev 2.0

Haddock filet, prawns in mayo and juniper smoked salmon
Kr. 225,-

Skagen fish plate (min. 2 persons)

Herring, plaice filet, prawns, fish cakes and cheese
served with bread and butter
Kr. 275,-

· SHELLFISH PLATTER ·

'THE COLD' Kr. 350,- per person
Skagen prawns shell on, crab claws
and Norwegian lobsters.
With herb mayo and aioli
Extra oysters + 30 kr. per piece

THE ORIGINAL
Oysters, Skagen prawns shell on, crab claws,
Norwegian lobster and steamed mussels.
Wiht herb mayo, aioli and vinaigrette.

Kr. 575,- per person
10 g. Caviar + 240 kr.
1/2 lobster + 375 kr.

PREMIUM Kr. 1.150,- per person

Allergenes



· Hot stuff ·

Moules Frites

White wine, chili, cream and pesto
with fried potatoes and aioli
Kr. 215,-

Fish 'n' Chips 'Skagen style'

Flounder, monkfish, Norwegian lobster
with fried potatoes, aioli and sauce tartare
Kr. 225,-

Pasta with halibut

Pasta Risoni, tomato, spinach, cream and pesto
Kr. 265,-

Ovenbaked Skagen Salmon

Seasonal greens, new potatoes,
browned butter and lingonberries
Kr. 245,-

Steak Frites

Fennel, mushroom and Chimichurri
Kr. 425,-

Vegetarian

Risotto with celery, herbs and mushroom,
pickled fennel and Chimichurri
Kr. 195,-

· Kids only ·

Jespers' fish cakes or plaice filet

Fried potatoes and ketchup
Kr. 135,-

Fish 'n' Chips 'Skagen style'

Flounder, monkfish and fried potatoes with ketchup
Kr. 135,-

Pancake

Ice cream and chocolate sauce
Kr. 75,-

· The sweet ·

Pancakes

Ice cream, nuts
and chocolate sauce
Kr. 95,-

Tarte tatin

Danish apples and vanilla ice cream
Kr. 95,-

Skagen dessert

please ask your waiter
Kr. 95,-

